



THE TAN YARD

A TASTE OF AUTHENTIC PROVENANCE

Evolving as the seasons grow, our menu is inspired by our love of the land and our ethos of using high quality produce and local ingredients from sustainable sources. Our chefs take great pride in personally knowing the butchers, farmers, growers and fisherman who share this ethos through their own dedication to fresh, natural produce. Savour an experiential dining experience as we transport you on an immersive 'farm to fork' journey for the senses, with flavoursome dishes that highlight the best of authentic provenance, from mountains to the shore. While home is where the heart is, we also draw influence from our global adventures with a subtle nod to a worldly palate, brought to life throughout the menu.

STARTERS

WARM HAM HOCK CROQUETTE German potato salad, parsley, shallots, mustard dressing 1.3.7.10.12	11.00
SUNCHOKE & SMOKED BACON SOUP garlic crostini, crisp pancetta 3.7.9.12	6.50
SOFT PARMESAN POLENTA slow roasted artichoke, toasted buckwheat, crispy kale, smoked scamorza (V) 1.3.7	8.00
CAULIFLOWER SALAD buttermilk crispy halloumi, red chicory, grapes, almonds, kewpie mayo sriracha (V) 1.3.6.7.8.12	10.75
CRAB MACARONI sweetcorn, curried breadcrumb, confit tomato 1.2.3.7.12	12.00
MACROOM MOZZARELLA roast squash, sultanas, pinenuts, sage (V) 7.8.12	12.00
SCALLOP CEVICHE avocado, jalapeno, citrus salad 2.6.11.12	14.00

MAINS

ROAST COD bacon & caper dressing, roast winter squash 4.7.12	25.00
SOUTHERN INDIAN CHICKEN CURRY jewelled or basmati rice, flat bread 1.6.9.12	17.50
TAN YARD SIGNATURE IRISH BEEF BURGER 24hr brisket, 1000 island dressing, remoulade, monterey jack, fries 3.7.8.12	17.50
PORK BELLY piquillo pepper, spiced onions, apple & almond 7.8.10.12	22.00
IRISH HEREFORD PRIME BEEF The taste and tenderness of Irish Hereford Prime beef is world renowned. A key characteristic of Irish Hereford Prime beef is the fine grain marbling throughout, which ensures a consistently superior taste and tenderness. All prime cuts come with watercress & house onion rings along with a choice of 1 sauce and 1 side per person.	

TAN YARD SIGNATURE DISH – 32OZ TOMAHAWK grilled on the bone to share. *Ideal for 2 people sharing. 7.10.12 Tomahawk is a bone in double ribeye. As it is bone in, extra flavours are retained in the aging process.	66.00
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100Z RIBEYE ribeye, coming from the lightly worked upper rib cage area, is heavily marbled which leads to its incredible flavour profile 7.10.12	31.00
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100Z STRIPLOIN striploin is cut from short loin. While the muscle is in this area does little work, which makes it particularly tender, there is a little marbling allowing for flavour 7.10.12	29.00
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8OZ FLATIRON flatiron is thin cut from the shoulder and is nicely marbled with lots of beefy flavours and tenderness 7.10.12	21.00
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SAUCES Béarnaise 3,7,12 Peppercorn 7,12 Chimichurri 7,12 Garlic Butter 7,1

DUCK BREAST sweet potato, sprout, pear & pecan slaw, bramble sauce 3.7.8.12	28.00
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GRILLED FILLETS OF SEABASS chermoula, chickpeas, spinach, chorizo, tomato & basil dressing 4.7.9.12.14	27.00
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QUINOA BURGER vegan chili sloppy joe, crushed avocado, house onion rings, salsa (VE) 9.10.11.12	16.50
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SIDES cacio de pepe french beans 3.7	4.00
creamy mash potato 3	3.50
fries	3.50
bbq stem broccoli, satay sauce, peanuts, coriander 6.8.12	4.00
charred sweetheart cabbage 7.8	3.50



SEASONAL SPECIAL

Smoked Turkey & Chestnut Cream Linguine

Butternut Squash, Smoked Gubbeen, Crispy Sage 1,7,9,12
16.95

DESSERT

Brownie	7
Banana Split, Salted Caramel Popcorn 3.7.12.13	
Oreo Cheesecake 1.3.6.7.8.12.13	7
Pear & Quince Tart 1.3.6.7.8.12.13	8
Selection of Irish Cheese 1.3.7.8.12.13	12
ADD A GLASS OF OSBOURNE 10 YO TAWNY PORT	8
Dark Chocolate Fondant	8
Mango & Passion Fruit Ice Cream 1.3.7.12.13	

LOCAL PRODUCERS

Real Bread Killarney	Fenit Fruit & Veg
Cals Fruit & Veg	Star Seafood
Ballinwillin House Farm	Cronin's Butchers
Sneem Black Pudding	Tim Jones
O'Neills Dry Cure Bacon	Irish Hereford Prime Beef
Ballymakenny Potatoes	Toons Bridge Dairy
Gubbeen	Muckcross Creamery Ice Cream
White Mausu Peanut Rayu Sauce	

Please note some dishes are subject to change depending on seasonality of local produce.

ALLERGENS

1 Cereals containing Gluten | 2 Crustaceans | 3 Egg | 4 Fish | 5 Peanuts | Soybeans | 7 Dairy | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs